

AMENDMENTS TO THE CLAIMS (AS ON AMENDED SHEETS ANNEXED TO IPER)

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (original) Stable powderous formulations comprising a fat-soluble active ingredient in a matrix of a milk protein composition, wherein the protein is thermally cross-linked with a reducing sugar or a reducing sugar derivative.
2. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up to 25% or mixtures thereof having a protein content of more than 80 wt.-%.
3. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up 15 % or mixtures thereof having a protein content of more than 80 wt.-%.
4. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up 10 % or mixtures thereof having a protein content of more than 80 wt.-%.
5. (currently amended) Formulations according to ~~any one of claims 1 to 4~~ claim 1, wherein the milk protein is a caseinate or partially hydrolyzed caseinate.
6. (currently amended) Formulations according to ~~any one of claims 1-5~~ claim 1, wherein the milk protein composition contains additionally a plant protein or plant protein hydrolysate or mixture thereof.
7. (original) Formulations according to claim 6 wherein the average molecular weight of at least 80 % of the plant protein hydrolysate is below 2500 Daltons.

8. (currently amended) Formulations according to ~~claims 6 or 7~~ claim 6, wherein the plant protein or plant protein hydrolysate is obtained from potato protein, soy protein, wheat protein, pea protein, rice protein or lupin protein.

9. (currently amended) Formulations according to ~~any one of claims 1-8~~ claim 1, wherein the milk protein composition contains additionally a carbohydrate or carbohydrate derivative, e.g. saccharose, invert sugar, glucose, fructose, xylose, lactose, maltose, xanthan gum, acacia gum, pectins, guar, caroub gums, alginates, celluloses, cellulose derivatives, starch, modified starch and starch hydrolysates, such as dextrans and maltodextrins, especially such in the range of 5-65 dextrose equivalents (hereinafter DE) and glucose syrup, especially such in the range of 20-95 DE.

10. (currently amended) Formulations according to ~~any one of claims 1-9~~ claim 1 further comprising an adjuvant.

11. (original) Formulations according to claim 10 wherein the adjuvant is calcium silicate, silicic acid, starch or calcium carbonate, or mixture thereof

12. (currently amended) Formulations according to ~~any one of claims 1-11~~ claim 1, wherein the fat-soluble active ingredient is vitamin A, D, E or K, or a carotenoid, or a polyunsaturated fatty acid, or esters thereof, or mixtures thereof.

13. (original) Formulations according to claim 12, wherein the fat-soluble active ingredient is mixed with a plant or animal oil or fat, e.g. sunflower oil, palm oil or corn oil.

14. (currently amended) Formulations according to ~~any one of claims 1-13~~ claim 1 wherein the reducing sugar is glucose, fructose, saccharose or xylose.

15. (original) Stable powderous formulations comprising a fat-soluble active ingredient in a matrix of a milk protein composition, wherein the milk protein is a partially hydrolyzed milk protein with a degree of hydrolysis of 3.5% to 25%.

16. (currently amended) Food, beverages, animal feeds, cosmetics or drugs comprising a formulation according to ~~any one of claims 1-15~~ claim 1.

17. (currently amended) Process for the preparation of formulations according to ~~any one of claims 1-14~~ claim 1, which comprises preparing an aqueous emulsion of the fat-soluble active ingredient and the milk protein composition, adding a reducing sugar or a reducing sugar derivative, converting the emulsion into a dry powder, and submitting the dry powder to cross-linking the protein by heat treatment.